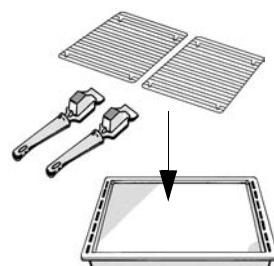
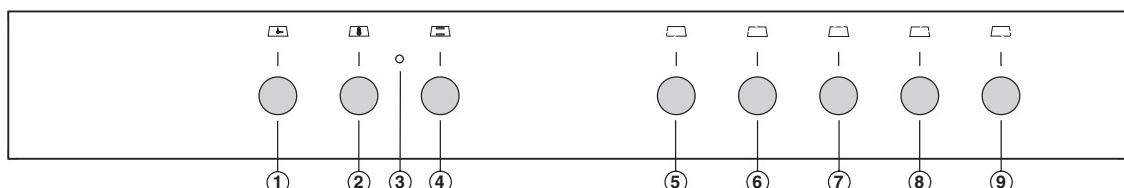


**COOKTOP**

- a. Rapid burner
- b-c. Semirapid burners
- d. Auxiliary burner
- e. Triple ring burner

**OVEN**

- 1. Control panel
- 2. Ventilation opening
- 3. Grill heating element
- 4. Rear lamp
- 5. Fan
- 6. Bottom heating element
- 7. Oven door

**ACCESSORIES****2 Wire shelves:****"Grill Pan Set":****Drip tray:****CONTROL PANEL**

1. Cooking time selector knob
2. Thermostat selector knob
3. Thermostat orange indicator
4. Function selector knob

5. Front left burner control knob\*
6. Rear left burner control knob\*
7. Middle burner control knob\*
8. Rear right burner control knob\*
9. Front right burner control knob\*

\* The cooktop control knobs are not interchangeable.  
After cleaning or servicing, they must be returned to their original positions.

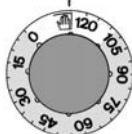
## Oven Functions Table

Function	Description of Function
<b>0 OVEN OFF</b>	-
 <b>LAMP</b>	With the control knob turned to this position, the lamp stays on for all the following operations.
 <b>DEFROSTING WITH FAN</b>	This position circulates air at room temperature around the deep-frozen food thus thawing it without changing or altering the protein content.
 <b>NATURAL CONVECTION</b>	The oven roof and floor heating elements are on. Traditional cooking, optimum for roasting joints, game, ideal for biscuits, baked apples and for making food very crispy. Good results are obtained for cooking on one rack with temperature adjustment from 60 to MAX°C.
 <b>VENTILATED OVEN</b>	The fan and the round heating element operate. The hot air adjustable from 60 to MAX°C is evenly distributed between the different racks; ideal for cooking different types of food at the same time (meat, fish) without mixing flavours and fragrances. Delicate baking, recommended for sponge cakes, Margherita cakes, puff pastry, etc.
 <b>MEDIUM GRILL</b>	In this position the medium grill heating element is switched on. For grilling small traditional dishes. The function can be used with door closed and thermostat set at MAX.
 <b>TOTAL GRILL</b>	In this position the large grill heating element is switched on. For grilling traditional dishes. The oven door must be closed and the thermostat set at 180÷200°C.
 <b>TOTAL GRILL + FAN</b>	The air, heated by the grill heating element, is sucked by the fan which directs it over the food. The grill + fan ideally replaces the spit and guarantees optimum results with poultry, sausages and red meats, also in considerable quantities. Set the thermostat at 180÷200°C.
 <b>FAN WITH BOTTOM HEATING</b>	The air, heated by the oven floor heating element, is sucked by the fan which directs it over the food. Use for baking bread and high fluffy cakes. This function can be used between 60 and MAX°C.

## HOW TO OPERATE THE OVEN

- Turn the selector knob to the required function.  
The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The orange thermostat led lights up, switching off again when the oven reaches the selected temperature.

### COOKING TIME SELECTOR



This selector can be used to set a cooking time of between 1 and 120 minutes. To set cooking time, after selecting the required cooking function, turn the knob clockwise to the desired cooking time. At the end of the set cooking time the oven switches off and the selector remains positioned at "0". To use the oven in manual mode, i.e. without setting a cooking time, make sure that the programme selector is turned to the symbol .

**Important:** When the selector is positioned at "0" the oven will not switch on.

To switch the oven on, set the selector to the symbol  or set a cooking time.

At the end of cooking time:

- Turn the oven control knobs to "0".

# HOW TO OPERATE THE COOKTOP

## USING THE GAS BURNERS

The following symbols are given near each knob on the front panel:

Disk full	●	Tap closed
Large flame	██████████	Max. opening
Small flame	██████	Min. opening

The minimum position is when the knob is turned fully anticlockwise. All the operating positions must be chosen between the min. and max. positions, and never between max. and off.

## AUTOMATIC ELECTRIC IGNITION

To light one of the burners, press the knob corresponding to the burner and turn it anticlockwise to Max. Keep the knob pressed for automatic lighting of the burner. In case of a power failure or no current, the burner can also be lit with a match.

## APPLIANCES WITH SAFETY VALVE

To light the burners, carry out the same operations given above. In this case, however, once the knobs are turned to the opening position they must be kept pressed for about 10 seconds.

If for any reason the burner flame goes out, the safety valve automatically cuts in, shutting off the gas to the relevant burner.

## INJECTOR TABLE

## CATEGORIA II 2H3+

Type of gas used	Type of burner	Injector marking	Rated heat capacity kW	Rated consumption	Reduced heat capacity kW	Gas pressure mbar		
						min.	rated	max.
Natural gas (Methane) G20	triple ring rapid semirapid auxiliary	128 115 97 72	3.30 3.00 1.75 1.00	314 l/h 286 l/h 167 l/h 95 l/h	1.30 0.75 0.48 0.33	17	20	25
LIQUID PETROLEUM GAS (cylinder) G30	triple ring rapid semirapid auxiliary	93 85 65 50	3.30 3.00 1.75 1.00	240 g/h 218 g/h 127 g/h 73 g/h	1.30 0.75 0.48 0.33	20	28-30	35
LIQUID PETROLEUM GAS (cylinder) G31	triple ring rapid semirapid auxiliary	93 85 65 50	3.30 3.00 1.75 1.00	236 g/h 214 g/h 125 g/h 71 g/h	1.30 0.75 0.48 0.33	25	37	45

Type of gas used	Appliance model	Total rated heat capacity kW	Total rated consumption	Air required for burning m <sup>3</sup> /h
G20 20 mbar	5 burners	10.80	1029 l/h	21.6
G30 28-30 mbar	5 burners	10.80	789 g/h	21.6
G31 37 mbar	5 burners	10.80	771 g/h	21.6

ELECTRICAL POWER SUPPLY: 230 V ~ 50 Hz

## COOKING TABLES

FOODS	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
<b>MEAT</b> Lamb, Kid, Mutton		X	2	200	100 - 110
		X	2	190	80 - 100
Roasts (Veal, Pork, Beef) (1 kg)		X	2	180	70 - 90
		-	2	170	60 - 80
Chicken, Rabbit, Duck		X	2	200	70 - 80
		-	2	198	60 - 70
Turkey (6 kg) + level. 3 Browning		X	1	180	160 - 180
		X	1	170	150 - 180
Goose (2 kg)		X	2	200	120 - 130
		X	2	190	100 - 120
<b>FISH (WHOLE)</b> (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		X	2	190	60 - 70
		-	2	170	50 - 60
<b>FISH (SLICES)</b> (1 kg) Swordfish, Tuna, Salmon, Cod		X	2	190	35 - 40
		-	3	180	35 - 40
<b>VEGETABLES</b> Stuffed peppers		X	2	190	35 - 45
		-	2	180	55 - 60
Stuffed tomatoes		X	2	200	50 - 55
		-	2	180	50 - 60
Baked potatoes		X	2	200	40 - 50
<b>CAKES, PASTRIES, ETC.</b> Raising cakes (sponge cakes)		X	2	160	35 - 45
		-	3	150	35 - 45
Filled pies (with cheese)		-	2	180	90 - 95
		-	2	160	70 - 80
Tarts		X	2	180	25 - 35
		-	3	180	45 - 50
Strudel		X	2	200	40 - 45
		X	3	200	40 - 45
Biscuits		X	2	180	20 - 30
		-	2	160	30 - 40
Pies		X	2	200	50 - 55
		X	3	180	55 - 60

FOODS	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
Lasagna		X	2	200	35 - 45
		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		X	2	200	35 - 45
		-	2	180	45 - 50
Meringues		X	2	90	120 - 150
		-	2	100	70 - 90
Vol-au-vents		X	2	200	15 - 25
		X	2	190	25 - 30
Soufflés		X	2	190	30 - 40
		-	2	180	55 - 65
Pizza		X	2	250	15 - 20
		X	2	225	15 - 20

## GRILL COOKING TABLE

FOODSTUFFS	Function	Preheating	Rack from bottom	Temperature (°C)	Cooking time min.
Rump steak		X	4	Max 200	35 - 45
Cutlets		X	4	Max 200	30 - 40
Sausages		X	4	Max 200	30 - 40
Chops		X	4	Max 200	25 - 35
Fish		X	4	Max 200	30 - 40
Chicken legs		X	4	Max 200	35 - 40
Kebabs		X	4	Max 200	30 - 35
Spare ribs		X	4	Max 200	20 - 35
Chicken halves		X	3	Max 200	45 - 50
Chicken halves		X	3	200	45 - 55
Whole chicken		-	3	200	60 - 70
Roast (pork, beef)		-	3	200	75 - 90
Duck		-	2	200	80 - 90
Leg of lamb		-	3	200	90 - 120
Roast beef		-	3	200	90 - 120
Baked potatoes		-	3	200	40 - 50
Swordfish slices		-	3	200	35 - 45

**NB:** Cooking times and temperatures are approximate.